

WEEKEND LUNCH MENU

AVAILABLE ON SATURDAY AND PUBLIC HOLIDAYS

I APPETIZER PER PERSON

Spot prawn, cauliflower & oyster leaves

or

Milk-fed veal filet tartare with tarragon & praline

or

Kale salad with avocado,
parmesan cheese & lemon zests

or

Black Angus filet carpaccio, pistachios & parmesan cheese

I MIDDLE COURSE PER PERSON

American Black Angus mini burger
with bacon & lemon sauce

or

Pan fried Chilean cod, mushroom stew

or

Homemade ricotta ravioli,
pumpkin, almonds

I MAIN COURSE

Unlimited daily roast
Served with selected side dishes

I DESSERT PER PERSON

Tiramisu

or

Apple crumble

\$498 +10% service charge per person

+ \$298 for 2hrs free flow of selected wines & additional \$100 with Champagne

*Available for dine-in only, food items are not applicable for takeaway

STREET FOOD

TARTARE

Milk-fed veal filet, tarragon & praline **250**

CARPACCIO

Black Angus filet, pistachios & parmesan cheese **280**

MINI BURGER

- Black Angus beef, mild jalapeño sauce **100**
- Kobe beef, paprika, sesame seeds sauce **180** 🍷

CECINA

Spanish smoked Silverside **340**

JAMON DE BUEY DE KOBE

Raised in Japan & cured in Spain, worldwide exclusivity, 50g **490** 🍷

PATA NEGRA HAM

48 months Simon Martin Bellota **280**

CEVICHE

Langoustine, mango & avocado **350**

CRUNCHY TACOS

- Scallop, white miso **180**
- Tuna & avocado **220**

KALE SALAD

Avocado, parmesan cheese & lemon zests **160**

OUR GREAT MEATS

PRIME BLACK ANGUS BEEF

USA. CORN FED FOR 120 DAYS.

Bone-in rib-eye, minimum 1200g (±) 100g / **140**

Filet, 200g **620**

French bavette, 200g **320**

Rib-eye cap, 200g **620**

BLACK MARKET

BLACK ANGUS BEEF, AUSTRALIA.

GRAIN FED FOR 270 DAYS.

Short rib, 200g **460**

Boneless rib-eye, 500g **880**

Filet on the bone, 500g **880**

Porterhouse, minimum 1500g (±) 100g / **160**

WX WAGYU BEEF

CROSSBRED, AUSTRALIA.

GRAIN FED FOR 350 DAYS.

Filet, 200g **760**

Bone-in strip, 600g **760**

Rib-eye round, 300g **950**

SHORT HORN BEEF

KOREA. DRIED PASTURE & GRASS FED.

Filet, 100g / **520**

Striploin, 400g (±) 100g / **380**

CERTIFIED KOBE BEEF

HYOGO TAJIMA, JAPAN. DRIED PASTURE & GRASS FED.

Filet, 100g / **880**

Chuck roll, 100g / **450**

Signature Kobe burger **380**

SAUCES

horseradish tartare, red onion & port, chimichurri, black pepper

ASIDE FROM BEEF

Japanese pork belly, 200g **290**

T-bone colorado lamb, 500g **580**

Grilled mediterranean red prawn **490**

SIDES

HOMEMADE POTATO CREAM

Natural **80**

Jalapeño chili **80**

Porcini mushrooms **80**

Comté cheese **80**

VEGETABLES

Classic french fries **80**

Pak choi, soya sauce **80**

Grilled vegetables **80**

Creamy spinach **80**

Prices are in Hong Kong dollars and subject to 10% service charge

Executive Chef: Andrea Spagoni • Culinary Director: Thierry Paludetto • Architects: Emil Humbert & Christophe Poyet